

## **ServSafe Certification Hospitality and Human Services Clusters**

(Across-The-Board = Culinary Arts, Food Production Management and Services, Child Care Guidance Management and Services, and Family and Consumer Sciences Programs of Study)

### **Name and Description of Project:**

The ServSafe training and certification is nationally recognized and accredited as a certification for the food service industry. Through the training students and teachers will learn the dangers of foodborne illness, how to prevent it and the keys to food safety. They'll see where contamination starts, the components for good personal hygiene, and how everyone can be a safe food handler, how to prevent cross-contamination and how to utilize time and temperature control effectively. ServSafe will cover all aspects of cleaning and sanitation in a practical, applicable manner. They'll also learn about pest management, and how to keep pests out of the operation. This certification is useful for current and future employment opportunities in the food industry.

### **Major Activities:**

Attend ServSafe training and receive, Instructor/Proctor status through the National Restaurant Association Education Foundation (NRAEF)

Teacher will provide ServSafe training for FACS students.

Students will take National ServSafe Exam.

### **Performance Indicator:**

Skill Attainment with certification

### **Measurement:**

The success of this project will be measured by the number of students who successfully earn an ServSafe Certification.

### **Professional Development:**

Through consortium efforts or DWE sponsored training; the instructor will receive Instructor/Proctor status through NRAEF.

### **Instructional Materials/Supplies:**

\$75.00 for Essentials with answer sheet for test per student

\$250.00 Instructor complete tool kit per instructor

\$ 600.00 Complete DVD training set per instructor

### **Equipment:**

Laptop computer, LCD projector, TV and DVD player may be needed if not available in the classroom.

## **ServSafe® Training and Certification**

ServSafe® delivers high-quality training options for every manager. From the classroom to online, and in a variety of languages, this is your food safety training and certification solution. The ServSafe Food Protection Manager Certification is nationally recognized and accredited. To date, more than 3 million ServSafe Food Protection Manager Certifications have been awarded.

## **Why ServSafe®?**

What makes ServSafe® training and certification the choice of our industry? The answers below make all the difference.

- Because you need the highest standard of food safety training and certification.
- Because the ServSafe Program has evolved to meet the most urgent food safety training challenges in our industry.
- Because ServSafe is a better way to learn. It's more engaging, for greater comprehension and better application.
- Because the ServSafe Program has training options to fit your needs.
- Because food safety impacts your customers, your employees and your business. With so much on the line, the right preparation means everything.
- Because the ServSafe Food Protection Manager Certification is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).
- Because the ServSafe Food Protection Manager Certification Exam is valid, reliable and legally defensible.
- Because it's certification the industry trusts. In fact, more than 3 million ServSafe Food Protection Manager Certifications have been awarded to date.
- Because ServSafe Certification meets the needs of today's diverse industry. Written examination booklets are offered in English, Spanish, Chinese, Korean, Japanese, French Canadian and large print. Online exams are offered in English, Spanish and Chinese.

## **Classroom Training Solutions**

ServSafe® classroom training can be conducted in a variety of venues led by Certified ServSafe Instructors. The course uses either the ServSafe Essentials or ServSafe Coursebook textbook, and is structured to include the information your workforce will need to prepare for ANSI-CFP accredited exams, and perform on the job. ServSafe training covers critical principles including personal hygiene, cross contamination, time and temperature, receiving and storage, food safety management systems, training hourly employees and more. ServSafe training blends lecture, video and activities in a way that constantly engages the learner with food safety content. This blended learning approach helps students listen, watch, practice and remember key food safety lessons.

## **Student Materials**

Instructors can choose between the ServSafe Essentials and the ServSafe Coursebook to fit instructional delivery needs. The Fifth Edition has been redesigned and builds upon an established track record of superior training and a heightened awareness of foodborne illness prevention with the latest scientific best practices and proven instructional techniques. The new enhancements work together to improve training, lessen student's intimidation, provide means for greater comprehension and better application, helping students to prepare for ANSI-CFP accredited exams and ultimately helping to increase food safety back in the operation. Based on the 2007 Supplement to the 2005 FDA Food Code, it covers critical principles including personal hygiene, cross contamination, time and temperature, receiving and storage, food safety management systems, training hourly employees and more.

## **Instructor Materials**

ServSafe® Instructor Complete Toolkit 5th Ed. - This is every instructor's best option! This kit contains everything an instructor needs to teach-and much more! This toolkit option includes the ServSafe Instructor

Deluxe CD-ROM, ServSafe Coursebook, Fifth Edition, and ServSafe Essentials, Fifth Edition. The Deluxe CD-ROM includes the new Leader's Guides in Video-Based and Activity-Based versions to create an engaging classroom environment. Also included: a supplemental PowerPoint® presentation, 2 Food Safety Showdown! games, 80-question diagnostic pre-test, 40-question practice exam, quizzes, and more.

ServSafe® Complete Food Safety (DVD or VHS) - Please note: This product was updated in March 2009 with the 2007 Supplement to the 2005 FDA Food Code, and reflects minor changes. Real-world scenarios bring students inside an operation without the need for actual equipment with an engaging mix of visual and audio learning that appeals to all learning styles. Developed by industry experts to deliver practical, relevant information, these video segments provide a consistent message on very complex tasks. This resource helps instructors decrease lecture time and add interest.

